

**Step 17.** Store the wine in a cold place in the basement or in the barn at a temperature of 20-40° F for a period of 2 months (January-February). The cold temperature encourages natural clarification of the wine. It also helps to eliminate excess potassium bitartrate, called "wine stones", which will appear as crystals in the bottom of the container.

**Step 18.** Siphon the clear wine from the sediment into clean containers (Figure 10). Replace the fermentation locks and store the wine at cool room temperatures 60-70° F for 2 months (March-April). The wine will probably deposit more sediment during this period. Repeat this step if necessary (May-June).

**Step 19.** Repeat the siphoning step and dose the wine with potassium metabisulfite or sodium bisulfite at the rate of 1/8 level teaspoon for every 3 gallons.

**Step 20.** Siphon the clear wine into *clean* wine bottles. The bottles should be tightly corked. (See pages 18-20.) For a second choice, clean soda pop bottles can be used and sealed with crown caps or screw caps. The wine can be consumed after storage for 1 month in the bottle, but will continue to improve in quality with age. Additional sediment may deposit in the bottle during aging. This is normal and the clear wine can be carefully poured from it.

*Figure 10.*

*Siphoning the wine on second and all subsequent rackings. Note the outlet of the hose is held to the bottom of the container thus minimizing aeration of the wine.*

